

Chocolate Chip Coconut Banana Rum Bread

Based on the recipe from A Dusting of Sugar

Ingredients

2 cups flour
3 teaspoons baking powder
1/2 cup butter, room temperature
1 cup sugar
2 eggs
1 teaspoon vanilla extract OR 1/2 teaspoon vanilla extract plus 1/2 teaspoon coconut emulsion
1 1/2 cups ripe bananas, mashed (about 3 bananas)
3 Tablespoon rum
1/2 cup shredded coconut
1 cup chocolate chips

In a medium bowl, whisk together flour and baking powder. Set Aside.

In the bowl of a stand mixer or in a large bowl with a hand-held mixer, beat butter and sugar until light and fluffy, scraping sides of bowl as needed.

Add eggs, beating after each addition. Then add vanilla, coconut emulsion (if using), bananas and rum. Mix until thoroughly combined.

Reduce speed to low and gradually add flour mixture. Continue mixing until incorporated. Stir in coconut and chocolate chips.

Transfer batter into 3 greased mini loaf pans.

Bake at 350 degrees F for 40-50 minutes or until set, golden and a tester inserted in center comes out clean.

Let cool in pans for about 10-15 minutes before removing to wire rack to cool completely.

Makes 3 mini loaves.

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